

Blonde Cream Ale #2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **13**
- SRM **2.3**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński Viking Malt | 2 kg (52.6%) | 80 % | 4 |
| Grain | Rice, Flaked | 1.4 kg (36.8%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.4 kg (10.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Cascade PL | 10 g | 40 min | 5.2 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |
| Boil | Cascade PL | 15 g | 20 min | 5.2 % |
| Boil | Lublin (Lubelski) | 15 g | 0 min | 4 % |
| Boil | Cascade PL | 45 g | 0 min | 5.2 % |